morphy richards®

smart ideas for your home

Stainless Steel Chopper

INSTRUCTION MANUAL

Model: MRC350

Read these instructions carefully before using this appliance for the first time.

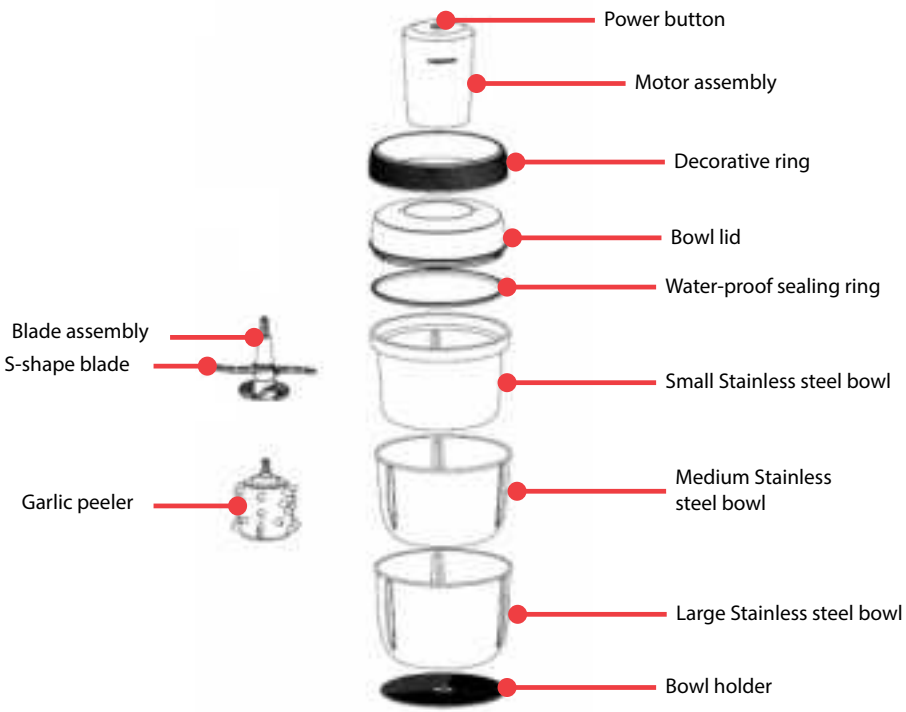
STORE THESE INSTRUCTIONS CAREFULLY

www.morphyrichards.com.au

SPECIFICATIONS

Model:	MRC350
Colour:	Blue
Rated Voltage:	220-240V~50-60Hz
Rated Power:	350W
Capacity:	800ml / 1200ml / 1500ml
External Dimensions (L x W x H):	177 x 177 x 232mm
Net Weight:	2kg

CHOPPER PARTS AND ACCESSORIES



IMPORTANT SAFETY INSTRUCTIONS

WARNING

To reduce the risk of fire, electric shock, injury to persons or damage to property, follow basic precautions including the following:

- Do not fully immerse the motor assembly in water or place in the dishwasher.
- Read and follow the included specific instructions for use.
- Always disconnect the chopper from the power supply if it is left unattended and before assembling, disassembling or cleaning.
- This product is intended for standard domestic use only and should not be used for other purposes.
- Never use the chopper without first adding ingredients as doing so may damage it.
- Rinse blade and bowl immediately after use to prevent debris from drying and sticking to the components.
- WARNING: The blending blade is sharp! Handle carefully. Use care when cleaning the bowls and handling the blade – a scraper or spatula may be used, but must be used only when the Food Processor is not running.
- Do not put any parts of this product in a dishwasher, microwave oven, sterilising unit or hot water over 60°C – or use other equipment to heat them, in order to avoid deformation or damage to parts.
- When discarding product packaging, please re-cycle it as per your local council requirements.
- Do not open during use.
- The cover only to be removed after the blade stops rotating.

- When the product is in use, do not attempt to touch movable parts such as blades and motors, so as to avoid injury or damage to the product.
- Switch off the appliance and disconnect from the supply before changing accessories or approaching parts that move in use.
- Do not attempt to disassemble or alter this product by oneself.
- After using the product, please rinse blades and bowls thoroughly with clean water.
- WARNING: Blades are sharp. Be careful when emptying and cleaning the blender – keep hands and utensils away from the cutting blade to avoid risk of injury or damage to the device.
- Do not place in or near flammable gases / electric stoves or hot ovens.
- Do not immerse the cord, plug, power adapter or motor unit in water or other liquids in order to avoid the risk of fire, electric shock or personal injury.
- This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with this appliance.
- In the absence of supervision, the cleaning and maintenance work should not be done by a child.
- Do not allow children to use the chopper without supervision.
- Use of accessories not recommended or sold by the original manufacturer may cause risks of fire, electric shock or personal injury.

- This appliance is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices and other working environments;
  - farm houses;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments.

- When adding ingredients, do not exceed the marked MAX fill line.

- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

- Before using, please make sure that the motor assembly is aligned correctly on the chopping bowls.

- Never attempt to manipulate the safety interlock.

- The attached motor can not be used for other than intended use.

- This appliance must be used in accordance with the instructions and must not be used for other purposes.

- CAUTION: After you have finished chopping the food, firstly remove the blade and then handle the chopped food. DO NOT handle the chopped food before the blade is removed.

- Always securely hold the base of the unit steady with one hand while the unit is ON.

- Do not use outdoors.

- CAUTION: In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

OPERATING INSTRUCTIONS

Before using this product for the first time, please:

1. Clean all bowls and blade assembly with warm soapy water, and dry thoroughly.
   NOTE: All bowls can be placed in the dishwasher
2. The motor assembly should be wiped down with a damp cloth . The blade assembly can be rinsed under running water.
   NOTE: The motor assembly should not be immersed into water.

INSTRUCTIONS FOR USE

1. When using the food processor - place the correct sized bowl relevant to the amount and type of ingredients needing to be chopped, onto the rubber bowl holder mat and then install the blade assembly into the spindle at the bottom of the bowl. When using the food processor, please do not touch the blade as it is very sharp.
2. If processing cooked food, please ensure the food has been cooled to near room temperature prior to placing into the bowl.
3. Close the bowl lid, and install the motor assembly by aligning the bumps on the bowl lid with the small round dots at the side of the motor assembly. Adjust positioning as required until the motor assembly is locked into position.
4. Always securely hold the base of the unit steady with one hand, then hold and press the "Power button" briefly to chop the food.

   NOTE: This appliance is equipped with a pulse button, please avoid running the motor continuously for more than 30 seconds. The longer the continuous operation, the finer the texture of the food. For coarse textured food, please process in short bursts.
5. Please make sure that the blade has stopped rotating completely before opening and removing the bowl lid. Unplug the appliance prior to detaching the motor assembly. Handle the blade assembly only by the plastic support when removing from the bowl. Empty the food - please do not use the bowl for food storage.

   NOTE: When operating, please make sure that the three slots on the bowl lid align with the indentations on the bowls. Do not close the bowl lid by force if they are not aligned. After use, the bowls can be stacked inside each other for storage.

GUIDE FOR GARLIC PEELING

1. Put the medium stainless steel bowl on the bowl holder and then install the garlic peeler accessory onto the spindle at the bottom of the glass bowl.
2. Add 2-4 pieces of garlic with their roots cut into the bowl.
3. Close the bowl lid, and install the motor assembly by aligning the bumps on the bowl lid with the small round dots at the side of the motor assembly. Adjust positioning as required until the motor assembly is locked into position.
4. Hold and press the "Power button" for no more than 30 seconds or until the peel has been removed from the garlic cloves.
5. Please make sure that the garlic peeler has stopped rotating completely before opening the bowl lid. Unplug the appliance and detach the motor. Remove the garlic peeler prior to emptying the cloves out of the small stainless steel bowl.

   NOTE: The garlic peeler can only be used in the medium stainless steel bowl. Do not use the garlic peeler in any other bowl.

CLEANING

Please turn off and unplug the appliance before cleaning.

1. After use, the bowls and blade assembly should be cleaned immediately with either warm soapy water or placed in the dishwasher.
2. Wipe the motor assembly with a wet cloth, the motor CAN NOT be immersed in water for cleaning.

NOTE: Care should be taken when cleaning the blade assembly. Cleaning should be done using a toothbrush or similar tool to avoid injury when handling.

NOTE: Do not use harsh chemicals, steel scourers or other abrasive materials to clean the appliance, otherwise it will damage the surface of the product.

GUIDE FOR CHOPPING FOOD

ACCESSORY / FOOD TYPE	OPERATION
Large Stainless Steel Bowl	
1. Fruits and vegetables (Canned, boiled)	Fruits and vegetables: Add at most 500g fruits or vegetables, and then process the food in a cycle of 15S-on and 2min-off. Perform several cycles until the required processing result is achieved
2. Fresh celery, green pepper and other leafy plants	Fresh celery, green pepper and other leafy plants: Add at most 120g fruits or vegetables which are sliced into long pieces, and process as above
Medium Stainless Steel Bowl	
1. 2-4 pieces of garlic with their roots cut	2-4 pieces of garlic with their roots cut: Add 2-4pcs of garlic into the medium stainless steel bowl, and then hold and press the Power button to peel garlic for more than 30 seconds.
2. Fresh beef or other boneless and stringless meat, cut into cubes of 60 mm x 20 mm x 20 mm	Fresh beef or other boneless and stringless meat: Add at most 320g beef or other meat, and then process the beef or meat in a cycle of 15 seconds on and 2min-off. Perform several cycles until the required processing result is got.

GUIDE FOR CHOPPING FOOD

Small Stainless Steel Bowl

1. Nuts: Baked	Nut: Add at most 200g nuts, and then process the nuts in a cycle of 15S-on and 2min-off. Perform several cycles until the required processing result is achieved.
2. Cookies, biscuits	Cookies, biscuits: Add at most 12pcs of biscuits, and then process the cookies or biscuits in a cycle of 15S-on and 2min-off. Perform several cycles until the required processing result is achieved.
3. Bread: Fresh, baked	Bread: Use one piece of bread at a time and tear it into pieces. Chop the bread in a cycle of 15S-on and 2min-off. Perform several cycles until the required chopping result is achieved.
4. Baby food: Chicken breast, lean meat etc.	Baby food: Add at most 200g food, and then process the food in a cycle of 15S-on and 2min-off. Perform several cycles until the required processing result is achieved.

MAINTENANCE

If the unit fails to operate efficiently, is broken or other problems arise, unplug and do not operate.
Ask for advice by calling your local after sales service agent or the Customer Care Centre on 1300 556 816 (AU) / 0800 666 2824 (NZ).

WARRANTY

Please refer to the warranty card in the box for warranty information. For any troubleshooting advice, please contact the relative Customer Care Centre below.

Glen Dimplex Australia Pty Ltd
8 Lakeview Drive,
Scoresby 3179, Victoria
Australia
Ph: 1300 556 816

Glen Dimplex New Zealand Ltd
38 Harris Road, East Tamaki,
Auckland 2013
New Zealand
Ph: 0800 666 2824

NOTES

Recycling: Do not dispose of electrical appliances as unsorted municipal waste. Use separate collection facilities. Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the ground water, polluting the food chain and damaging health and wellbeing.

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